

CAMPBELLO, N. B., JULY 27, 1893.

CONVERSATION WITH A MAN IN THE EMPLOY OF MR. FLAGG
AT WELCH POOL.

This man was 35 years old, but had always been engaged in this fishery in this region.

Cost of weir, the one below the Tyn-ne-coed being taken as a sample. 130 stakes at 25 cents each and 2,500-3,000 spears at 1 cent. Use hard wood for this purpose as much as possible, being most durable. In the narrows used more cedar. Ten men ten tides to drive stakes. 24 working days, to make weir, 4 men being employed balance of month to lace up the brush.

Weirs have 5 to 30 feet water at mean low water in pond in lower end. Used to be 3 weirs in Welch Cove, now only one, In Herring Cove used to use 4 weirs, now only 2. The weir in Welch Pool and one in Herring Cove belong to Flagg. Not as many weirs now as formerly, as the fish do not strike there as abundantly as formerly. In Herring Cove^V fish run more constantly than elsewhere about the island, and never fail to come in some-

time during the summer. About 1,200 fishermen on the island, most all interested in fishing, and that being their principal occupation. They also do some farming, raising what they require for their own use.

Formerly, they used to smoke a large quantity of the very small herring, 3 or 4 inches long, which were graded as No. 1. This was before the establishment of the canneries. Now very few of that size are used for this purpose. The No 1 herring are the smallest and rank as the poorest in the market. They really do not pay to box, but they sometimes string a few. Never get more than 6 cents a box for them.

Mediums(scaled) run on an average about 7 or 8 inches long. Average 52 to a box, and bring on an average about 12 cents a box. They are packed crosswise. These are ranked as the best quality in the market, and have the most constant market value. The larger or "lengthwise" herring run from 12 inches up, 18 to 20 in a box. Fluctuate in price, average about 8 cents, and occasionally sell as high as medium.

Bloaters, put up in the fall occasionally,

a large herring being lightly salted and smoked, 100 in a box, valued at 80 cents to \$1.00.

Formerly, about 20 years ago, etc., large amounts of herring were made into pumice. A guiano factory has recently been established at the salt works in Eastport, where herring pumice will be used in connection with other ingredients.

Average size of herring has decreased. States that they school frequently at the surface, and could readily be taken in purse seines. In the fall the squid drive them into shoal water, They become frightened, and may readily be dipped up into the boat.

They feed on shrimp and red feed; are feeding on both now; both are bad for the stomachs and especially the red feed, which causes them to decay rapidly in 3 hours. The herring are reported to be in this region now in very large quantities, especially between Grand Manan and Nova Scotia, solid as he described them. They are mostly off shore, however, and for that reason do not come into the weirs.

Process of Smoking:-

Caught in the early morning tides, on

Camp^obello. Go out in a boat with a torch and see if there are any herring in the weir. If there are, they come back, use seine, and with dip nets dip into boat. They used to scale them while in the boat, a man in his oil skins jumping down among them, and by stirring them up, causing the scales to come off. Brought in, dip with dip nets from boats into hogshhead, where a pickle is added. 2 buckets salt and 2 buckets of salt water to a hogshhead. Supposing them to be put into this pickle at 10 A. M. one day, they begin to take them out and string them at 7 A.M. the next. After being strung they are put in horses or low square frames to drip and dry. Are left in them all day. Then hung up in smoke house. Fire is made of both hard and soft wood, former preferred. Drift wood and sawdust are also used, the drift wood giving most smoke. Kept up steadily for three weeks for medium herring, for bloaters about a fortnight is sufficient, while it requires 6 weeks to smoke large herring.

A few of the large herring, if fat, are pickled, smelt, young pollock, young^u cod, hake and haddock are taken in the weirs. Occasionally also mackerel are taken in weirs, but rarely about Camp-

obello Island. When taken is usually in August or September. Never saw a salmon in the weirs in this region. Has rarely seen some very small cod in weirs, 2 or 3 inches long.